

# Bursztynowa Komnata

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **11**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **30 min**
- Evaporation rate **22 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80.6%)	80 %	5
Grain	Weyermann - Caraamber	0.5 kg (8.1%)	75 %	65
Grain	Viking Wheat Malt	0.5 kg (8.1%)	83 %	5
Grain	Strzegom Karmel 300	0.2 kg (3.2%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	30 min	11 %
Boil	lunga	15 g	15 min	11 %
Boil	lunga	15 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Gałązki jodły	200 g	Mash	120 min
Water Agent	Sól kuchenna	15 g	Boil	0 min